



Hospitality & Cookery

Who is this for?

Not sure if you're suited to a career in hospitality? This entry-level qualification provides an excellent opportunity to learn the basic skills and knowledge needed to progress into a variety of different job roles in the hospitality industry. If you like food preparation or cooking, travelling or meeting new people, you'll absolutely love working in hospitality!

What will you do?

- Work effectively as part of a team
- Apply hygienic practices for food safety
- Provide customer information and assistance
- Apply safe work practices in hospitality

Jobs ...

- Bar Attendant
- Café Attendant
- Room Attendant
- Breakfast Cook
- Fast Food Cook
- Food and Beverage Attendant
- Catering Assistant
- Front Office Assistant
- Takeaway Cook
- Sandwich Hand
- Porter

Qualifications

- SIT20316 Certificate II in Hospitality
- SIT20416 Certificate II in Kitchen Operations



Duration / Fees

18 month program
VET in Schools is a subsidised program that is funded by the Queensland Government. Eligibility applies.

Pathways

- SIT30616 Certificate III in Hospitality
- SIT30816 Certificate III in Commercial Cookery

About you ...

- A passion for customer service
- Good working as part of a team
- Excellent communication skills
- Sound organisational skills
- Able to work in a socially diverse environment

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Hospitality & Cookery

SIT20316 Certificate II in Hospitality

Core units ...



- BSBWOR203 Work effectively with others
- SITHIND002 Source and use information on the hospitality industry
- SITHIND003 Use hospitality skills effectively
- SITXCOM002 Show social and cultural sensitivity
- SITXCCS003 Interact with customers
- SITXWHS001 Participate in safe work practices

Electives ... (example only)

- SITHCCC003 Prepare and present sandwiches
- SITHFAB005 Prepare and serve espresso coffee
- SITHFAB007 Serve food and beverage
- SITHKOP001 Clean kitchen premises and equipment
- SITXFIN001 Process financial transactions
- SITXFSA001 Use hygienic practices for food safety

VETiS - VET in Schools

Students undertaking VETiS, which is resourced by the Queensland Government VET investment budget, will be funded to complete one employment stream qualification at the Certificate II level for all students in Year 10, Year 11 or Year 12.



SIT20416 Certificate II in Kitchen Operations

Core units ...



- BSBWOR203 Work effectively with others
- SITHCCC001 Use food preparation equipment
- SITHCCC005 Prepare dishes using basic methods of cookery
- SITHCCC011 Use cookery skills effectively
- SITHKOP001 Clean kitchen premises and equipment
- SITXFSA001 Use hygienic practices for food safety
- SITXINV002 Maintain the quality of perishable items
- SITXWHS001 Participate in safe work practices

Electives ... (example only)

- BSBSUS201 Participate in environmentally sustainable work practices
- SITHCCC002 Prepare and present simple dishes
- SITHCCC003 Prepare and present sandwiches
- SITHCCC006 Prepare appetisers and salads
- SITXINV001 Receive and store stock



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Proud to be a Queensland Government subsidised training provider

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